

AMENDMENTS

The following is a complete listing of the claims that replaces all previous versions.

Claims 1 – 25 (Canceled)

26. (Currently amended): A method of altering one or more textural properties of a food product comprising:

mixing a soy protein product mixture, wherein said soy protein product mixture comprises a blend of: ~~one or more acidic phosphates,~~

a gum selected from the group consisting of xanthan gum, locust bean gum, carrageenan, pectin and guar gum;

one or more acidic phosphates; and

a soy protein product, wherein the soy protein product is at least one of soy protein isolates, soy protein concentrates, and soy flour; and

adding said soy protein product mixture to said food product,

wherein said one or more textural properties of said food product is altered when compared to said textural properties of said food product without addition of said soy protein product mixture.

27. (Previously presented): The method of claim 26, wherein said one or more textural properties is selected from the group consisting of hardness, fracturability, cohesiveness, springiness, chewiness, gumminess and resilience.

28. (Previously presented): The method of claim 26 wherein said altered textural property of said food product is an increase in hardness.

29. (Previously presented): The method of claim 26 wherein said one or more acidic phosphates are selected from the group consisting of sodium acid pyrophosphate, potassium metaphosphate, sodium aluminum phosphate, monoammonium phosphate,

monocalcium phosphate, ferric orthophosphate, monopotassium phosphate, hemisodium phosphate and monosodium phosphate.

30. (Previously presented): The method of claim 29 wherein one of said one or more acid phosphates is sodium acid pyrophosphate.

31. (Previously presented): The method of claim 26 wherein said soy protein product is soy protein concentrates.

32. (Canceled)

33. (Canceled)

34. (Previously presented): The method of claim 26 wherein said soy protein product mixture comprises about 4% sodium acid pyrophosphate, about 1.5% carrageenan, and about 94.5% soy protein concentrate, wherein the final concentration of sodium acid pyrophosphate in the food product is from 0.01% to 0.15%.

35. (Previously presented): The method of claim 26 where the final concentration of acidic phosphates is from 0.01% to 10%.

36. (Previously presented): The method of claim 26, further comprising determining one or more textural properties of said food product after addition of said soy protein product mixture to said food product.

37. (Previously presented): The method of claim 26, wherein the soy protein product mixture comprises about 2% to 6% sodium acid pyrophosphate, about 0.5% to 2.5% carrageenan, and about 92% to 97% soy protein concentrate.

38. (Previously presented): The method of claim 26, wherein one or more of said acid phosphates is sodium pyrophosphate, wherein the final concentration of acidic pyrophosphates is from 0.01% to 10%.
39. (Previously presented): The method of claim 26 wherein said soy protein product is soy protein isolates.
40. (Previously presented): The method of claim 26 further comprising: cooking said food product.
41. (Previously presented): The method of claim 40 wherein cooking said food product comprises cooking said food product to an internal temperature ranging from 72 °C to 75 °C.
42. (Currently amended): A process for preparing a food product, comprising: combining a dry soy protein product, ~~an~~ a dry acidic phosphate and a dry gum to form a soy protein product mixture, wherein the soy protein product mixture is dry; and adding the soy protein product mixture to a food product, thus altering a textural property of the food product as compared to the food product without addition of the soy protein product mixture.
43. (Previously presented): The process according to claim 42, wherein the soy protein product is selected from the group consisting of soy protein isolates, soy protein concentrates, soy flour, and combinations of any thereof.
44. (Previously presented): The process according to claim 42, wherein the acidic phosphate is selected from the group consisting of sodium acid pyrophosphate, potassium metaphosphate, sodium aluminum phosphate, monoammonium phosphate, monocalcium phosphate, ferric orthophosphate, monopotassium phosphate, hemisodium phosphate and monosodium phosphate.

45. (Previously presented): The process according to claim 42, wherein the gum is selected from the group consisting of xanthan gum, locust bean gum, carrageenan, pectin, guar gum, and combinations of any thereof.

46. (Previously presented): A process for preparing a food product, comprising:  
combining a soy protein concentrate, sodium acid pyrophosphate, and a carrageenan to form a soy protein product mixture, wherein the soy protein product mixture is dry; and

adding the soy protein product mixture to a food product, thus altering a textural property of the food product as compared to the food product without addition of the soy protein product mixture.